



Classically Italian. Discover the difference

Balsamic Vinegar

Mastro Balsamic Vinegar is obtained from a natural concentrate of an array of special grapes. Made out of sweet white Trebbiano grape pressings, boiled down to a dark syrup and then aged to perfection in wooden kegs under rigid restrictions, the rich, slightly sweet flavour of our Mastro Balsamic Vinegar readily lends itself to vinaigrette dressings, gourmet sauces or marinades, and brings out the sweetness of fresh fruits such as raspberries, strawberries and peaches.



Nutritional Information

Nutrition Facts	
Valeur nutritive	
Per 1 tbsp (15 ml) par 1 cuil à soupe (15 ml)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 5	
Fat / Lipides 0 g	0 %
Carbohydrate / Glucides 2 g	1 %
Sugars / Sucres 3 g	
Protein / Protéines 0 g	
Not a significant source of saturated fat, trans fat, cholesterol, sodium, fibre, vitamin A, vitamin C, calcium or iron.	
Source négligeable de lipides saturés, lipides trans, cholestérol, sodium, fibres, vitamine A, vitamine C, calcium et fer.	

Enjoy these great ideas...

- Simply enjoy with your Mastro Extra Virgin Olive Oil, add Mastro Balsamic vinegar. Cut cubes of your favourite Italian bread, dip to enjoy .
- Add to sugared strawberries for a delicious dessert.
- Create a salad with arugula, chick peas and feta, and top with a tasty vinaigrette made with balsamic vinegar, tahini, and lemon.

Product Code	Unit UPC Code	Case Pack	Unit Dimensions (L x W x H) cm
01160	060085011605	12 x 500mL	5.5 x 5.5 x 26.5
01180	060085011803	2 x 5L	15 x 18 x 22

Case Net Weight (kg)	Case UPC Code	Case Dimensions (L x W x H) cm	Pallet Configuration (tie/tier)
6	10060085011602	27 x 21 x 28	17 x 5
10	10060085011800	34.5 x 20.5 x 23.5	16 x 6



Foodservice

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